



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Sandra J. Rotar
Health Operations Administrator

Health Department

www.milwaukee.gov/health

Frank P. Zeidler Municipal Building, 841 North Broadway, 3rd Floor, Milwaukee, WI 53202-3653 phone (414) 286-3521 fax (414) 286-5990

Routine Food

Legacy Subs LLC
Cousins Subs
10855 W Park Pl
Milwaukee, WI

7/5/2016

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

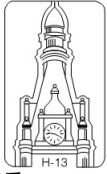
CDC Risk Code Factor Violation(s)

Code Number	Description of Violation	Correct By
Cross Contamination		
3-302.11	A) Cup stored in bucket of oregano. Scoops are required to have handles that are stored up and out of food items. B) Wiping cloths in direct contact with food. All food must be protected from cross-contamination.	7/19/2016
4-601.11	Ice dispenser on customer self serve machine has slimy green mold. All food contact equipment and utensils must be clean..	7/19/2016
Improper Hold		
3-501.16	A) Sliced tomatoes in prep cooler were stored at 43.6F and 47.2F. B) Tuna salad was at 63F. Potentially hazardous food must be held cold at 41 degrees or below.	7/19/2016
CDC Risk Violation(s):	3	

Good Retail Practice Violations(s)

Code Number	Description of Violation	Correct By
Good Practice Violation(s):	0	
Total Violations:	3	

Notes:



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Post current Food License upon receipt.

CFM Nicholas Gierach 9/12/16

Chang Herr 3/19/19

Katherine Kottke 1/24/17

Steven Maury 3/18/20

Operator advised to wash vegetables in cold water, and pre chill ingredients before slicing and mixing.

On 7/5/2016, I served these orders upon Legacy Subs LLC by leaving this report with

Inspector Signature (Inspector ID:114)

Operator Signature